

Abstract

The present invention relates to a process for producing functional bread crumbs characterized by mixing fresh bread crumbs with powdery starch and/or powdery protein, followed by drying to thereby adhere the powdery starch and/or powdery protein to the bread crumbs; and to functional bread crumbs produced by causing powdery starch and/or powdery protein to adhere to bread crumbs.

Use of the functional bread crumbs enables adhesion thereof in sufficient amounts to a food ingredient even when the crumbs are applied directly to the food ingredient, to thereby eliminate the steps of *uchiko* and dipping in beaten egg. After the food ingredient coated with the bread crumbs is deep-fried in oil, the resultant coating assumes excellent texture and color, and when the food ingredient is meat, juicy texture of the meat can be maintained.